

SUSHI

HOSOMAKI

Thin roll filled with rice, fish/seafood/vegetables. 6 pcs

Vegeterian Maki	36
Avocado / Cucumber / Green onion	
Salmon And Avocado	44
Red Tuna And Green Onion	46
Shrimp Tempura	44
Hot Salmon Maki	46
Salmon and avocado in tempura glazed with teriyaki.	
Hot Sweet Potato Maki	44
Sweet potato and avocado in tempura glazed with teriyaki.	

NIGIRI

rice fingers wrapped in fish/sea food/vegetables. 2 pcs

Avocado Nigiri	34
Sea Bass Nigiri	36
Salmon Nigiri	38
Red Tuna Nigiri	42
Yellowtail Nigiri	46

SASHIMI

slices of raw fish served thick/thin

Sea Bass Sashimi	52	Red Tuna Sashimi	56
Salmon Sashimi	54	Yellowtail Sashimi	58

INSIDE OUT

Seaweed covered in rice filled with fish/seafood/vegetables. 8 pcs.

Vegetarian Roll Avocado, cucumber, carrot, oshinko and kanpyo coated in tempura flakes.	54	Golden Roll Spicy salmon, avocado and lettuce coated in sweet potato flakes.	68
Crispy Sweet Potato Roll Sweet potato tempura and avocado coated in tempura flakes.	54	Fish & Chips Roll Sea bass in tempura, spicy mayonnaise, cucumber and green onion coated in sweet potato flakes, served with tartar sauce.	66
Aspara Roll Asparagus, avocado, cucumber, green onion and cream cheese coated in black sesame seeds.	54	Spicy Tuna Roll Spicy tuna, tempura flakes and cucumber coated in black sesame seeds.	68
Salmon Avocado Roll Salmon and avocado coated in black sesame seeds.	64	Shrimp Tempura Roll Shrimp tempura and avocado wrapped in salmon and avocado.	66
Purple Rain Spicy yellowtail and avocado coated in beetroot flakes.	72	Black And White Red tuna, green onion and cucumber coated in black sesame seeds.	68
Wakma Roll Sweet potato, avocado and kanpyo with tempura flax, seaweed salad and white sesame.	52		

★ S P E C I A L S ★

Squares Crispy butter fried rice squares topped with spicy tuna tartar, tobiko, chives, and avocado truffle cream. (5 pcs)	66	Nihon Roll Salmon, avocado and wasabi tobiko wrapped in seared salmon, spicy mayo, lemon slices and green onion. 8 pcs	72
Maguro Nigiri Rice fingers, red Tuna tataki, seared goose liver and teriyaki touches. Placed on wasabi aioli. 5 pcs	76	Tiger Roll Avocado, cucumber, green onion and cream cheese wrapped in panko crusted salmon, glazed in teriyaki. 8 pcs	66
Mountain Roll Spicy salmon and avocado hosomaki topped with shrimp cubes in tempura, chili yuzu aioli and chives. 6 pcs.	70	Sashimi Roll Red tuna, salmon, sea bass, avocado & chives wrapped in nori & seaweed & cucumber sashimi served with ponzu and ginger sauce. 5 pcs	66
Mizumi Roll Asparagus, avocado and shiitake mushrooms wrapped in sea bass, tuna, avocado & salmon sashimi decorated with wasabi aioli. 8 pcs.	72	Salmon Volcano Rice balls wrapped in salmon sashimi filled with spicy salmon topped with avocado cubes. 2 pcs	48
Crazy Roll Salmon, avocado, cream cheese and green onions wrapped in salmon and tempura flakes. 8 pcs.	68	Lemon Twist Spicy Tuna, cucumber and oshinko, wrapped in spicy tuna and lemon slices. 8 pcs	68
Crunch Roll Spicy tuna, tempura flakes and avocado topped with spicy tuna and tobiko. 8 pcs.	72	Umami Roll Spicy Salmon, cucumber and avocado, wrapped in seared salmon, teriyaki, black sesame and green onion.	72
Out Of Control Spicy tuna & tempura flakes wrapped in avocado, tuna & tempura flakes. 8 pcs.	72	Sakana Roll Tempura shrimp, avocado and cucumber, topped with salmon sashimi, a lemon fan and tataki Tuna. 8 pcs	72
		Sakura Roll Shrimp tempura, spicy tuna, avocado and cucumber coated in tobiko. 8 pcs	70

STARTERS

- Mexican Tuna** Red tuna carpaccio, hot green pepper, cherry tomatoes and micro leaves on top of a crispy tortilla glazed with anchovy aioli. 74
- Yellowtail Ceviche** Cucumber, green pea, shallot, green almonds, chili, mint, cilantro, parsley and shiso leaves in an apple, yuzu, cilantro oil and white soy vinegratte. 72
- Indu Sirolin** Sirloin Steak. 76
- Popcorn Shrimp** Shrimp tempura cubes, coated in yuzu aioli, chili and chives. 64
- Sirloin Carpaccio** tomato and herb salsa, lemongrass, radish, green chili, croutons and Parmesan cheese. bread a butter. 64
- Gyoza** 4 pcs 55
Dumplings seared in butter, filled with cabbage and spinach/Chicken and ginger/long cooked beef/shrimp, sesame oil and mushroom stock.
- Nams** 2 pcs 46
Vietnamese spring roll filled with chicken, vegetables and glass noodles. Served with iceberg lettuce, chili, fresh leaves and a fish sauce and chili cane sugar sauce.
- Spicy Tofu** Tofu squares in Japanese tempura served with a pepper, chili and ginger sauce. 56
- New Style Sashimi** Yellow tail, Peppers and Yuzu Vinegratte, Cilantro and Jalapeño herbs, Chili oil. Served with Bread. 72
- Meat Bun** Steamed Buns filled with long cooked beef, cucumber kimchi, lettuce and Wasabi Yuzu Aioli. 62

SOUPS

Tom Yum Spicy Thai soup based on coconut milk and lemongrass, with cherry tomatoes, mushrooms, green onion, glass noodles and coriander with chicken/shrimp/tofu. 62/66

Pho Vietnamese chicken broth, chicken dumplings, rice noodles, sprouts, red onion, green onion and coriander. sauce based on soy and dashi. 68

Creamed Corn (dairy) Corn soups, kaffir lime, lemongrass and allspice. 39

Chicken Cashew Chicken breast in tempura, Champignon mushrooms, Bell peppers, green onions, Broccoli, bean sprouts, and caramelized cashews. In soy sauce, tamarind, garlic and ginger. Served with a side of steamed rice. 76

WOK

Pad Thai Rice noodles with tofu/chicken/sirloin/shrimp, scrambled egg, bean sprouts, green onions, white cabbage, crushed peanuts and coriander in red tamarind and oyster sauce. 76

Curry Dan Egg noodles with tofu/chicken/sirloin/shrimps in red curry and coconut milk, peanuts, green onions and coriander. 76

Hunter's Noodles Stir fried egg noodles with slow cooked beef, sake, root vegetables, leek and parsley. 78

Pad See Ew Rice noodles in black soy sauce with tofu/chicken/sirloin, green onion, broccoli, shallots, mushrooms, bok choy, scrambled egg, coriander and crushed peanuts. 76

MAIN

Sea Bream in Tomato Butter Seared sea bream fillet on the griddle served on tomato butter sauce, portobello mushrooms, bok choy, sprouts, red chili and shallot served with white basmati rice. 118

European Seabass in Curry Butter Seared sea bass fillet on the griddle on Red Curry butter, Crispy Potatoes and Roasted asparagus, Coriander oil and Shiso Herbs. 114

Shrimp in Citrus Butter White wine, green onion, chili and coriander oil. Served with brioche bun. 84

Szechuan Chicken 2 Chicken Skewers in soy-caramel glaze, served with roasted cabbage and puree topped with chopped chives. 82

Salmon Sake Salmon fillet served on pappardelle in a sake butter sauce, lemon grass, shallot and asparagus. 114

Chicken Breast Marinated in herbs and lemongrass, grilled cabbage and green beans sauted in butter. Served with potato puree. 82

Panko Schnitzel Panko and korean chili crusted chicken breast. Served with mashed potatoes. 82

Cheeseburger 180 gr beef patty, lettuce, pickles, tomato, red onion, gouda and sriracha aioli in a soft bun. Served with fries/parmesan fries. (Keto bun +2) 84

Redefine Meat™ A plant based vegan burger served with lettuce, pickle, tomato & red onion on a soft bun. 82 Served with fries. (Keto bun +2). 82

Shimeji Pasta Linguine in a cream, thyme and beef stock sauce with parmesan, shimeji, champignon, portobello and oyster mushrooms. 70

Tokyo Steak Sirloin on the bone, butter and green beans. Served with mashed potatoes. 48 ILS per 100 gr.

SALADS

Yuzu Salanova Salanova lettuce, mint, coriander, shallot, carrot, radish, caramelized seasonal fruit and salted almonds. In a yuzu, jalapeño and maple vinaigrette. 56

Burrata Salad Burrata cheese, cherry tomatoes, radish, artichoke, onion, Kalamata olives and herbs dressed with olive oil, lemon juice and Atlantic sea salt. 65

Japan Ceaser Salad Romaine lettuce, cherry tomatoes, shallot, croutons, parmesan and togarashi twill. With Caesar dressing, soy sauce and Tabasco. 54/67

Glass Noodles Salad Bean thread noodles, green onion, red cabbage, ginger, caramelized cashews and spicy red pepper. In soy, Mirin and Japanese sake sauce. 54

Sea Bass Tempura Salad Cubed sea bass fillet in tempura, kohlrabi, cherry tomatoes, red chili, radish, mint, basil and shallots in a yuzu and coriander dressing. 58

Crispy Cabbage Salad Red cabbage, white cabbage, crispy tortilla, crispy chicken strips, cherry tomatoes, coriander and black sesame, with peanut butter and caramel sauce. 58

Tempura Chicken Salad White cabbage, lalique lettuce, cucumber, coriander, caramelized peanut, peanut butter vinaigrette. 58





Studio
Drinks

Cocktails



GREEN TOUCH

Gin Hendricks, Saint Germain , cucumber, basil,
palm sugar and lime

54

SPICY AND FRESH

Gin, martini bianco, pomegranate,
ginger and honey

52

GAIJIN MARGARITA

Patron silver, mandarine napoleon,
agave and lime

52

MARTINI LYCHEE

Gin, Martini Bianco, lychee puree, creme de cassis
and lemon juice.

52

TROPICAL MOOD

Three types of rum, Aperol, almond Rosetta,
passion fruit and lemon

54

DIPLOMAT OLD FASHIONED

Japanese whisky, rum, cognac, Amaro Montenegro,
berry tea and orange bitters

54



Yuzu - japanese lemon liquor
(60 ml)

36



Plum wine, beni kikusui
(60 ml)

38



Glass of cold sake,
dewatsuru junmai Daiginjo marlin
(120 ml)

44



"Chrysanthemum Water" sake,
Junmai Ginjo super premium
(300 ml)

72



Sake nigori "the perfect snow"
(300 ml)

72

Wines



SPARKLING

Maschio dei Cavalieri
Prosecco Extra Dry

Italy

152/40



ROSÉ

Pink israeli journey

Vitkin Winery, Israel

184/48

Miraval Studio

Provence, France

198/52

Razi'el castel

Judean Hills, Israel

280

WHITE WINE

Gewurztraminer Villa Wolf

Pfalz, Germany

164/43

Sauvignon Blanc, Vliia Maria

Marlborough, New Zealand

176/46

Chablis, Albert bichot

France

211/54

Sancerre Henri Bourgeois

Sancerre, France

284/68

Katzerin Chardonnay Yarden

Ramat Hagolan, Galil, Israel

306

RED WINE

Côtes du Rhône, Guigal, Rhones

Rhône Valley, France

184/48

Cabernet Sauvignon Bogle

California, USA

189/49

Villa Wolf Pinot Noir

Pfalz, Germany

184/47

Rioja Reserve, Marqués de Riscal

Rioja, Spain Merlot

208/58

Yarden Syrah

Upper Galilee, Israel

259/66

Cabernet Sauvignon Reseve, Flam

Judean Hills, Israel

406

Display



BEER Bottle

Goldstar	30
Heineken	32
Hasahi	34
Noam	38

VODKA

Finlandia	42
Grey Goose	62
Grey Goose	62
Citron	
Beluga Noble	60
Beluga Gold Line	89

COGNAC

Rami Martin vsop	66
Hennessy vs	54
Hennessy vsop	63
Remi Martin xo	130

TEQUILA

Olmecca Silver	44
Patron Silver	48
Patron Reposado	56
Patron Anejo	64

RUM

Bacardi Blanco	40
Bacardi 8	54
Zacapa 23	59
Zacapa Reserva	84

ANISE

Arak	34
Ouzo Mini	36
Pernod	42
Ricard	42

WHISKEY

Jameson	42
Jack Daniels	44
Jim Beam Rye	46
Gentleman Jack	66
Woodford Reserve	70
Jack Daniel's SINGLE BARREL	94
Macallan 12	78
Macallan 15	156/79
Glenmoragie 10	58
Glenmoragie NECTAR D'OR	88
Glenmoragie 18	130
Johnnie Walker BLUE LABEL	120
Laphroaig 10	62
Hibiki	114/58

APERITIF

Pampelle	46	Martini Rosso	40
Aperol	46	Martini Bianco	40
		Campari	42



DIGESTIF

Chartreuse Green	54	Becherovka	42
Chartreuse Yellow	52	Fernet-Branca	46



GIN

Bombay Sapphire	49	Hendricks	54
Bombay East	52	Monkey 47	68
Roku	52	Beefeater	46
Norde's	56	London	

Drinks



SOFT DRINKS

Coke	14
Coke Zero	14
7 Up	14
Diet 7 Up	14
San Benedetto WATER 500 ML	14
Aqua Panna WATER 750 ML	25
Perrier	14
San Pelegrino LARGE/SMALL	28/14
Tonic	14
Ginger Ale	14
Arizona Ice Tea	16
Orange	16
Apple	16
Lemonade	16



Studio
Desserts

KISS FROM TOKYO

Semifreddo Chocolates Trio - White, Dolche & Jandoya, Hazelnut crumble, Dolche and Jandoya twills, Jandoya ganache, strawberry sorbet, and fresh strawberries.

52

CHOCOLATE & HAZELNUT

Brownies, dark chocolate cremoux, hazelnuts icecream, brown butter anglaise.

52

PATH OF YELLOW STONES

Vanilla penna cotta, mango mousse wrapped in white chocolate, passionfruit jelly, matcha lime crumble, meringue kisses, yogurt and white chocolate mousse.

52

BREAD PUDDING

Brioche, milk chocolate and crème anglaise.
Served with toffee sauce and a scoop of vanilla ice cream.

49

COCONUT & LEMON GRASS TAPIOCA

Creamy coconut and lemon grass tapioca pudding, mango and dai-dai sorbet with fresh fruits.

48



Hot Beverages

Espresso Long/Short/Double	10/11
Macchiato	11
Cappuccino small/large	14/16
Turkish coffee	14
Americano	12
Cérémonie tea Sencha green, Earl grey, Chamomile, Red Rooibos	14

